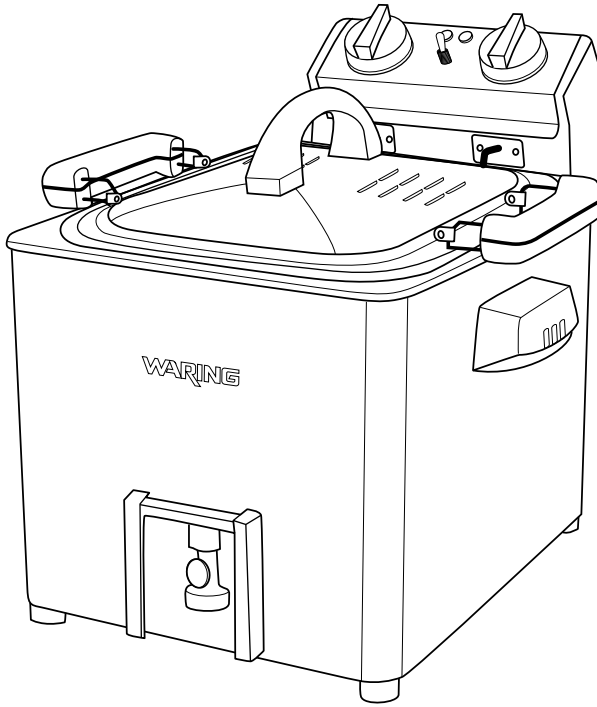
PROFESSIONAL ROTISSERIE TURKEY FRYER/STEAMER



TF200B

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

TABLE OF CONTENTS

Important Safeguards 2–3
Important Safety Tips 4
Parts & Assembly 5
Before First Use 6
How to Use Your Waring® Professional Turkey Fryer/Steamer ..6–12
Rotisserie Frying 6–7
Preparing the Turkey 7–9
Basket Frying 10
Filtering & Changing the Oil 11
Steaming & Boiling 11–12
Safety Features 14
Timer Operation 14
Hints & Tips 14–15
Frying Frozen Food 15
Turkey Frying Chart 15

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning appliance.**
3. Do not touch hot surfaces. Use handles and knobs. When using rotisserie function, use oven mitts or pot holders.
4. To protect against electrical shock, do not immerse control panel, cord, plug, or fryer in water or other liquids.
5. This appliance is not for use by children. Close supervision is necessary when any appliance is used near children.
6. Never leave appliance unattended when connected to the power outlet.

7. Always attach breakaway cord to appliance first, then plug into wall outlet. To disconnect, turn the toggle switch to OFF and turn the temperature control knob to STANDBY, then remove plug from wall outlet.
8. To reduce the risk resulting from becoming entangled in or tripping over a longer cord, do not use an extension cord or longer detachable cord with this appliance.
9. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or adjustment.
10. The use of attachments not recommended or sold by the manufacturer may result in fire, electrical shock or injury.
11. Do not use outdoors.
12. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving a fryer containing hot oil or other hot liquids.
15. Do not use this appliance for other than intended use.
16. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

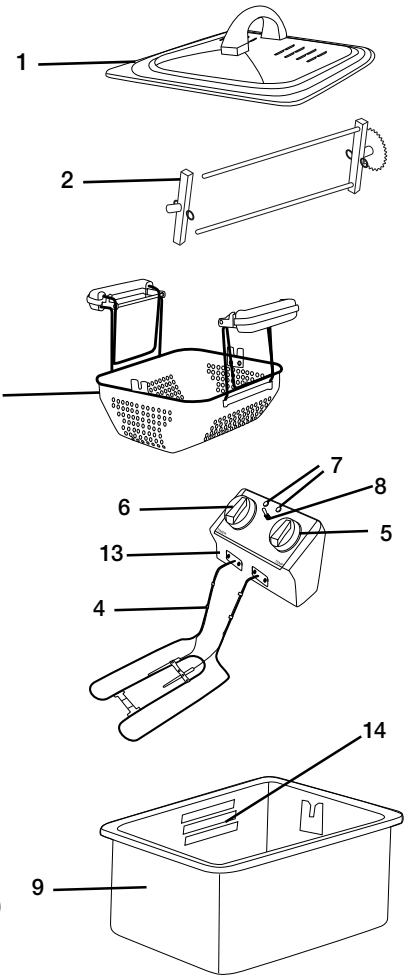
IMPORTANT SAFETY TIPS

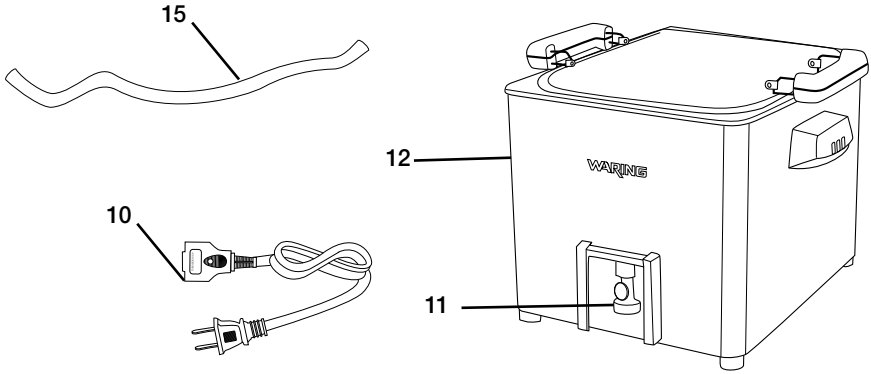
1. Always keep lid closed while fryer is cooking food.
2. Use basket handles to raise and lower basket. Always raise basket out of hot oil and rest on top rim to allow food to drain before moving.
3. **BEWARE OF STEAM WHEN OPENING LID.**
4. Wet food should be dried first with paper towels. Remove loose ice from frozen foods and allow food to completely thaw. Close lid when frying. Beware of oil splatter when food is put into the oil.
5. Keep appliances at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
6. Be sure reservoir is filled to at least the minimum oil level. Do not fill above the maximum oil level. Do not operate appliance without oil or with an insufficient amount of oil. **Never pour oil into heated oil reservoir.**
7. Do not operate this appliance if the lid and the reservoir are not completely dry of excess water. Dry thoroughly after cleaning.

CAUTION: To prevent damage to countertop or table finish, use a nonflammable, heat-resistant placemat between the appliance and the countertop or tabletop surface. Never place on carpet, furniture, or other combustible materials.

PARTS & ASSEMBLY

1. Lid
2. Rotisserie and Spits (2 parts)
3. Frying/Steaming Basket
4. Heating Element/ Control Panel
5. Temperature Control Knob
6. Timer
7. Power ON and Ready Indicator Lights
8. Rotisserie ON/OFF Toggle Switch
9. Stainless Steel Reservoir
10. Breakaway Power Cord
11. Draining Spigot
12. Stainless Steel Housing
13. Reset Button
14. Basket Support
15. Drain Hose
16. Butchers Twine (not shown)
17. Meat Thermometer (not shown)





This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This appliance is for 120 volt and should not be used with a converter.

BEFORE FIRST USE

For a video demonstration please watch the DVD included in the Gift Box or visit us at www.waringpro.com.

1. Before your Rotisserie Turkey Fryer/Steamer is used for the first time, remove all packaging materials. Clean the outer surface of the heating element with a damp cloth containing a mild soap solution or clean water. Hand wash the basket, lid, rotisserie, reservoir and housing with warm soapy water. PARTS ARE NOT DISHWASHER SAFE.
2. Place heating element/control panel in the unit. Please make sure that the heating element control panel is properly inserted into the housing. This unit is equipped with an interlock safety feature that will prevent it from turning on until the heating element/control panel is in place.

HOW TO USE YOUR WARING® PROFESSIONAL ROTISSERIE TURKEY FRYER/STEAMER

ROTISSERIE FRYING

1. **Be sure that the oil draining spigot is closed before adding oil. Turn clockwise until secure.**
2. Pour approximately 2½ gallons of good-quality vegetable, corn, canola, soybean, or peanut oil into reservoir until it reaches between the MIN and MAX marks inside container. DO NOT OVER OR UNDER-FILL. DO NOT MIX OILS.

   Oil Warning

   Do not use any solid/hydrogenated oil, shortening, olive oil, grapeseed oil or lard in this turkey fryer. Do not mix oils, as they have different smoke points. Use good-quality oil that has a smoke point of 420°F or higher.

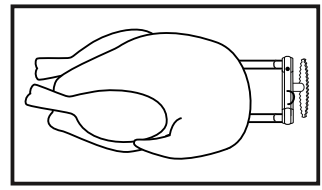
3. Make sure the toggle switch is in the OFF position and the temperature control knob is in the standby location.
4. To turn on your fryer, attach breakaway cord to back of the appliance, then plug into outlet.
5. The power ON light will illuminate to show that the unit is on.
6. Set the temperature control knob to the desired temperature. The ready light will turn green once the oil has reached the desired temperature. (It will take approximately 30 minutes for 2½ gallons of good quality oil to reach the desired temperature.)
7. Place lid onto unit to shorten heat-up time.
8. While the oil is heating, prepare the food to be fried as follows:

Preparing the Turkey

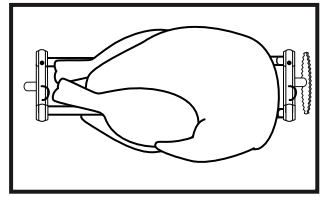
If frying a whole turkey, remove the neck and giblets and cut the tail. Make sure the turkey is thawed completely and contains no ice crystals. Dry the food with paper towels.

NOTE: If your turkey came with a plastic thermometer or plastic piece holding the legs together, remove these before putting the turkey on the rotisserie spit.

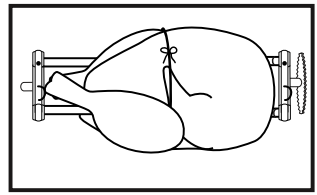
1. Take the rotisserie and spits and remove the bar from the spits. Carefully insert the rotisserie into the center of the turkey. Be sure to position it so that it's centered with the breast.



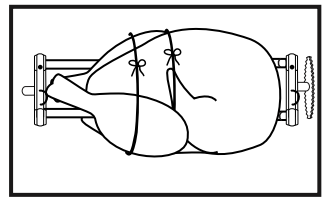
2. Once the spits come through the other side, push the bar firmly onto the spits to secure it.



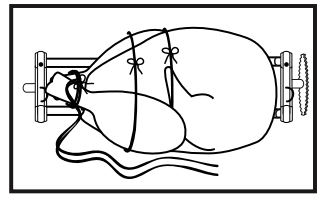
3. Use good quality butchers twine to tie the wings to the body and cut the excess twine. You may need to tuck the wings underneath the twine so they do not interfere with the rotation.



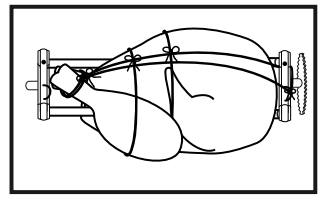
4. Cut another piece of butchers twine and tie the thighs to the body. Cut the excess twine.



5. With a longer piece of twine, securely tie the legs of the turkey to one another.



6. Pull the twine tightly over the top of the turkey and bring it underneath the bar and through each eyelet and tie the string around the bar.



7. Place the assembled rotisserie spit with turkey into the basket. Check that the turkey rotates completely without touching the sides of the basket.
8. When the oil is hot and the green READY indicator is on, place the basket on the unit over the reservoir. Rotisserie gear must be lined up with the control panel side.
   - Grasp both basket handles and squeeze to retract the safety bars.
   - Slowly lower basket past the basket support so that it is fully inside the reservoir. The basket's safety bars will support the basket on the rim of the reservoir and the ends of the rotisserie spit will engage the rotisserie guides at the front and back of the reservoir.
9. Turn the toggle switch to the Rotisserie On position and watch the rotisserie rotate to make sure the turkey does not contact any part of the basket or reservoir. This will make sure the turkey will cook properly.
10. Place the lid on the unit.
11. Set timer to the desired cooking time.

Note: Be sure to check the turkey throughout the cooking cycle to be sure it's rotating properly and that the twine has not come undone.

Important Note: If you notice that your turkey has come undone; turn the toggle switch to the Off position. Raise the basket to drain on the edge of the reservoir for a few minutes. Using oven mitts remove the rotisserie from the basket and retie the turkey as necessary (use caution as parts will be hot). Replace the turkey and continue the cooking process. The timer will be off set, so please use the thermometer to be sure that the turkey has reached the proper temperature at the end of the cooking cycle.

12. Timer will ring when the food is ready.
13. To check for turkey doneness: Turn toggle switch to OFF and insert thermometer into the thickest part of the turkey thigh. Do not let it touch the bone. Remove thermometer from turkey. If the turkey is not done turn the rotisserie to ON to complete frying. Refer to turkey frying chart on page 13.
14. If the turkey is done, carefully lift the basket and set it on the rim of the reservoir to drain. Using the handles, carefully tilt the basket slightly to drain oil from the turkey cavity. Allow the turkey and parts to cool for a few minutes.
15. After the turkey has drained and cooled, remove the basket and, using oven mitts, remove the turkey from the rotisserie.

    NOTE: To preserve oil quality, do not add salt or spices to the food until after it has been removed from the fryer.
16. When cooking is finished, shut down the fryer by turning temperature control knob to STANDBY and unplugging the breakaway cord from the wall outlet. WARNING: The timer does not switch the appliance off.
17. Allow oil to cool to room temperature before cleaning or storing.

BASKET FRYING

1. Preheat 2½ gallons of good-quality vegetable, corn, canola, soybean or peanut oil to the temperature indicated in your recipe. **DO NOT MIX OILS.**
2. Prepare food to be fried per recipe directions.
3. Dry wet foods with paper towels. Remove excess ice crystals from frozen foods and allow food to completely thaw.
4. Place food to be fried into the basket (maximum of 6 pounds).
5. When the oil is hot and the green READY indicator is on, remove the lid and place the basket on the unit over the reservoir:
   - Grasp both basket handles and squeeze to retract the safety bars.
   - Slowly lower basket past the basket supports so that it is fully inside of the reservoir.

   The basket's safety bars will support the basket on the rim of the reservoir.
6. Place the lid on the unit.
7. Set timer to the desired cooking time. (Periodically check for doneness.)
8. Timer will ring when the food is ready.
9. Raise the basket. If the food is done, carefully lift the basket and set it on the rim of the reservoir to drain.
10. After the food has drained, remove the basket and place cooked food onto absorbent paper towels.
    NOTE: To preserve oil quality, do not add salt or spices to the food until after it has been removed from the fryer.
11. When cooking is finished, shut down the fryer by turning temperature control knob to STANDBY and unplugging the breakaway cord from the wall outlet.
    WARNING: The timer does not switch the appliance off.
12. Allow oil to cool to room temperature before cleaning or storing.

FILTERING & CHANGING THE OIL

- WARNING: Always remove the plug from wall socket before cleaning. Allow the Waring® Professional Rotisserie Turkey Fryer/Steamer and the oil to cool completely (approximately 2 hours) before cleaning or storing. Never immerse the control panel, cord or plug in water or any other liquid.
- The oil can be reused after your first frying session. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used an additional 4 to 6 times.
- Once the oil has cooled line a sieve with cheesecloth. Grasp each side of the container and lift upward. Pour the oil through the sieve and strain the used oil through it to remove food particles, crumbs and impurities. This process is safe to repeat three or four times without the oil deteriorating.
- Used oil can be successfully stored in a cool, dark place for up to a month in a clean, airtight container. Refrigeration or freezing increases the oil's lifespan by several months. However, do not use the oil for longer than 6 months. DO NOT STORE THE OIL IN THE DEEP FRYER. Add a little fresh oil each time you refuse the oil.

STEAMING & BOILING

Turkey fryers are known for producing juicy and tender turkeys, however you also have the ability to steam and boil a variety of food items as well. You can easily steam or boil lobsters, oysters, clams and vegetables. Using a large fryer is a good way to cook large quantities of food at one time, perfect for entertaining guests.

1. Prepare food to be steamed or boiled.
2. Remove the turkey rotisserie and basket from the unit.
3. **NOTE:** The heating element must be covered with water at all times when steaming or boiling.
   For steaming: Add approximately 10–12 cups of **WATER** to the reservoir.

For boiling: Add approximately 2½ gallons of **WATER** to the reservoir (as food will be submerged in water).

Then continue to follow instructions in the recipe section.

4. Set to the maximum temperature and bring water to a boil. Once a rolling boil is reached, turn temperature down to 235°F. **NOTE:** Monitor water level and add more water if necessary; **heating element must be covered at all times.**
5. Fill basket with food to be steamed or boiled (maximum of 6 pounds).
6. Grasp both basket handles and squeeze the safety bars.
7. **For steaming:** The basket handles should rest on the lowest basket support.
   Note: Your food should not be submerged in the water as the basket should be resting slightly above the water level.

   For boiling: Slowly lower the basket past the basket support so that it is fully inside of the reservoir.
8. Place the lid on the unit, for quicker results when steaming, cover the reservoir with aluminum foil before placing the lid on the unit. This will prevent steam from escaping.
9. Steam or boil to desired doneness.
10. Remove the lid and raise the basket. If the food is done, carefully lift the basket and set it on the rim of the reservoir to drain.
11. After the food has drained, remove the basket and place cooked food onto absorbent paper towels.
12. When cooking is finished, shut down the fryer by turning temperature control knob to STANDBY and unplugging the breakaway cord from the wall outlet.
    WARNING: The timer does not switch the appliance off.
13. Allow water to cool to room temperature before cleaning.

CLEANING & MAINTENANCE

1. **Always unplug appliance, detach the breakaway cord, and let the oil cool down to room temperature before cleaning.**
2. Raise control panel/heater assembly and allow oil or water to drain into the reservoir.
3. The control panel should never be immersed in water or other liquids. Clean the outer surface of the heating element with a damp cloth containing mild soap solution or clean water.
   Tip: For easy cleaning, wipe control panel with a damp microfiber cloth. Microfiber cloths are available in most kitchenware stores.
4. Carefully remove oil or water using the draining spigot located on the bottom of the front housing. Place a container underneath the spigot, attach the drain hose and turn counterclockwise until the liquid is fully drained. Then, turn the spigot clockwise until it is fully closed.
5. The basket, lid, rotisserie and reservoir must be hand washed with warm soapy water. PARTS ARE NOT DISHWASHER SAFE.
6. The housing is submersible and should be washed by hand with warm soapy water.
7. Ensure that ALL PARTS are completely dry after washing and before use.
8. After cleaning, reassemble reservoir, heating element, basket, and lid. The heating element must be attached properly to the back of the housing or a safety feature will prevent the unit from operating.

Any other servicing should be performed by an authorized service representative.

SAFETY FEATURES

The Waring® Professional Rotisserie Turkey Fryer/Steamer is equipped with the following features to ensure safety:

- Safety Interlock – The heating element must be properly attached to the back of the housing or the fryer will not operate.
- 450ºF Cutoff – If oil temperature reaches over 450ºF, unit will turn off automatically. The oil temperature must cool and the red reset button must be pressed manually to turn the unit back on.
- Breakaway Cord – The cord is designed to quickly disconnect from the appliance when a pulling force is applied.
- Basket Safety Bars – The basket is equipped with safety bars on each side to prevent the basket from falling into the hot oil if it is dropped when positioned over the reservoir.

TIMER OPERATION

1. The timer is mechanical and can be set from 0 to 120 minutes.
2. To set, turn timer knob clockwise to the desired amount of time.
3. Timer will start and will ring once the time is up.

   WARNING: The timer does not switch the appliance off.

HINTS & TIPS

- When cooking foods dipped in fresh batter, lower basket first. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.
- Fill basket no more than half full for best results. This helps maintain temperature of oil for better cooking results.
- Cut food into uniform pieces. All the food will then be cooked in the same amount of time. To reduce splatter, remove excess moisture or ice from food.
- Store oil in reservoir for a limited time. When oil has cooled to room temperature, pour into a suitable container with lid and refrigerate.

- It is important to follow the temperature recommendations for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high, a crust quickly forms on the outside while the inside remains uncooked.
- When using the rotisserie, make sure the food is centered on the rotisserie spit and that all loose pieces are securely tied in place so they will not move as the rotisserie rotates. Place the rotisserie with food in the rotisserie spit supports of the basket and rotate by hand to make sure the food does not touch the basket as it rotates. Reposition food on the spit or tie as necessary to keep the food from touching the basket before it is put into the fryer.
- **The rotisserie** should never be used to fry frozen foods or food that is partially frozen. Partially frozen food will cook unevenly and will result in areas that are undercooked or overcooked.

FRYING FROZEN FOOD (basket only)

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, do not overload the basket with frozen food.
- Follow the instructions on the frozen food package for cooking time and temperature.
- Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying. Lower the basket very slowly into the oil in order to ensure that the oil does not boil over.

TURKEY FRYING CHART

Turkey lbs.	Frying Time Minutes*
8	28–32 minutes
10	35–40 minutes
12	42–48 minutes
14	49–56 minutes
16	56–64 minutes
18	63–72 minutes
*Note Turkey frying may vary depending on the preferred doneness. The average is 3½–4 minutes per pound.	
Fresh Turkey 165°–170°F	

RECIPES

Be sure to follow all of the rotisserie frying directions when frying your turkey.

Traditional Fried Turkey

2 tablespoons kosher salt
1 teaspoon black pepper
½ teaspoon paprika
1 13–14 lb. turkey
2½ gallons good-quality oil

Combine spices and generously rub over the entire turkey, being sure to cover the interior cavity in addition to putting spices between the skin and breasts. (This can be done by sliding your hand between the skin and the breast meat, creating a pocket for the spices. Now truss the turkey as described in the directions.)

Once the turkey is seasoned and trussed, let it sit covered and refrigerated for at least two hours, or as long as overnight.

Bring your turkey to room temperature, fill the fryer with your preferred oil and heat it to 350°F. Follow the directions for attaching the rotisserie spit, and then fry for 3 to 3½ minutes per pound. When the breast of the turkey reads 165° to 170°F, it is done. Remove the turkey and let it rest for at least 15 minutes before carving.
Always remove meat thermometer from turkey before resuming frying.

Sweet Potato Fries

Yields: About 2 pounds

2½ gallons good-quality oil
3 medium to large sweet potatoes
salt and pepper to taste

Preheat oil to 350°F.

In a large pot, cover potatoes with water and boil for 10 minutes. Remove and let cool. Once cool, peel potatoes and cut into ¼ to ½-inch thick fries.

Place in fry basket and slowly lower fries into hot oil. Cook for 15 minutes or until deep golden brown. Because of their orange color, when ready they will look darker than regular fries, almost overdone.

Drain and place on paper towels to absorb any excess oil. Season with salt and pepper or your favorite seasonings.

Middle Eastern Fried Turkey

4 tablespoons cumin
2 tablespoons turmeric
2 tablespoons paprika
2 teaspoons chili pepper
1 tablespoon cayenne pepper
2 tablespoons kosher salt
1 teaspoon black pepper
1 13–14 lb. turkey
2½ gallons good-quality oil

Combine spices and generously rub over the entire turkey, being sure to cover the interior cavity in addition to putting spices between the skin and breasts. (This can be done by sliding your hand between the skin and the breast meat, creating a pocket for the spices. Now truss the turkey as described in the directions.)

Once the turkey is seasoned and trussed, let it sit covered and refrigerated for at least two hours, or as long as overnight.

Bring your turkey to room temperature, fill the fryer with your preferred oil and heat it to 350°F.

Follow the directions for attaching the rotisserie spit, then fry for 3 to 3½ per pound. When the breast of the turkey reads 165° to 170°F, it is done. Remove the turkey and let it rest for at least 15 minutes before carving.

Always remove meat thermometer from turkey before resuming frying.

Cajun Fried Turkey

- **2 tablespoons garlic powder**
- **3 tablespoons onion powder**
- **2 tablespoons paprika**
- **2 tablespoons kosher salt**
- **1 tablespoon dried oregano**
- **1 tablespoon red pepper flakes**
- **2 teaspoons cayenne pepper**
- **1 teaspoon black pepper**
- **1 13–14 lb. turkey**
- **2½ gallons good-quality oil**

Combine spices and generously rub over the entire turkey, being sure to cover the interior cavity in addition to putting spices between the skin and breasts. (This can be done by sliding your hand between the skin and the breast meat, creating a pocket for the spices. Now truss the turkey as described in the rotisserie directions.)

Once the turkey is seasoned and trussed, let it sit covered and refrigerated for at least two hours, or as long as overnight.

Bring your turkey to room temperature, fill the fryer with your preferred oil, then heat it to 350°F.

Follow the directions for attaching the rotisserie spit, then fry for 3 to 3½ minutes per pound. When the breast of the turkey reads 165° to 170°F, it is ready to be removed. Remove the turkey and let it rest for at least 15 minutes before carving.

Always remove meat thermometer from turkey before resuming frying.

Parmesan-Crusted Fried Turkey

3 tablespoons dried oregano
2 tablespoons dried basil
2 tablespoons garlic powder
1 tablespoon onion powder
2 tablespoons kosher salt
½ teaspoon black pepper
¼ teaspoon red pepper flakes
½ cup shredded Parmesan cheese
1 13–14 lb. turkey
2½ gallons good-quality oil

Combine spices and generously rub over the entire turkey, being sure to cover the interior cavity in addition to putting spices between the skin and breasts. (This can be done by sliding your hand between the skin and the breast meat, creating a pocket for the spices.) Let the turkey sit covered and refrigerated with the rub on it for at least two hours, or as long as overnight. When you are ready to cook the turkey, evenly spread the Parmesan cheese over the breast meat, under the skin, making sure that the cheese is well covered by the skin, as it will burn if not covered. Now truss the turkey as described in the rotisserie directions.

Bring your turkey to room temperature, fill the fryer with your preferred oil, then heat it to 350°F.

Follow the directions for attaching the rotisserie spit, then fry for 3 to 3½ minutes per pound. When the breast of the turkey reads 165° to 170°F, it is ready to be removed. Remove the turkey and let it rest for at least 15 minutes before carving.

Always remove meat thermometer from turkey before resuming frying.

Beach-less Clambake

Serves 4

- **12 cups water**
- **1 8-ounce bottle clam juice**
- **2 teaspoons celery seed**
- **3 tablespoons kosher salt**
- **½ teaspoon black pepper**
- **1 teaspoon paprika**
- **1½ pounds small red potatoes**
- **6 sprigs fresh thyme**
- **6 sprigs fresh oregano**
- **1 large garlic clove, cut in half**
- **1 medium sweet onion, peeled and quartered**
- **4 sweet Italian sausages, cut into 1-inch pieces**
- **16 cherrystone clams**
- **2 Maine lobsters 1¼ lbs. each**
- **16 steamer clams**
- **16 large shrimp, washed, shells on**
- **2 ears of corn, broken in half**
- **1 stick of butter**
- **½ teaspoon paprika**
- **lemon wedges for the table**

Fill the fryer with eight cups of water and the bottle of clam juice; set to 350°F, cover and bring to a boil. Combine celery seed, salt, pepper and paprika. Once at a boil, add the potatoes and spice mixture; cover and cook for five minutes. Now add the fresh herbs, garlic, onion and sausages. On top of this, evenly place the cherrystone clams, then the lobsters, then the steamer clams, then sprinkle the shrimp on top of that. Finally, add the four pieces of corn to each corner. Cover and let steam for 20 to 25 more minutes. While steaming, melt the stick of butter along with the second amount of paprika to create a dipping sauce and prepare for serving.

Coconut Shrimp

Yields: 24 coconut shrimp

- **2½ gallons good-quality oil**
- **1 cup panko breadcrumbs**
- **1 cup shredded unsweetened coconut**
- **¼ cup all-purpose flour**
- **2 teaspoons kosher salt**
- **¼ teaspoon black pepper**
- **¼ teaspoon cayenne pepper**
- **1 cup coconut milk**
- **24 large uncooked shrimp peeled, deveined and tails left on**

Preheat oil to 315°F.

In three separate bowls, combine panko breadcrumbs and shredded coconut together; combine all the dry ingredients together; and then pour the coconut milk into the third bowl. Dredge the shrimp in the flour mixture first, then the coconut milk and lastly in the coconut panko mixture. Place evenly on a baking sheet and put in the freezer for five to ten minutes. Once your oil is ready, place the shrimp in the fry basket and lower into the oil. Cook for 3 to 4 minutes until golden brown.

NOTE: Coconut will burn quickly, so be sure to take the shrimp out of the oil immediately when they achieve the correct doneness.

Corn Fritters

Yields: 24 fritters

- **2½ gallons good-quality oil**
- **4 green onions, chopped**
- **1 tablespoon butter**
- **½ cup all-purpose flour**
- **1½ cups cornmeal**
- **2 teaspoons baking powder**
- **¾ teaspoon paprika**
- **1½ teaspoons kosher salt**
- **¼ teaspoon cumin**
- **1 cup buttermilk**
- **1 egg**
- **⅔ cup corn kernels**

Preheat oil to 350°F.

Sauté the green onions in the butter in a pan on medium-high heat for 2 to 3 minutes or until tender. Mix all the dry ingredients together. Whisk buttermilk, egg, green onions and corn kernels together. Combine dry ingredients with the buttermilk mixture and mix until smooth. When the oil has reached cooking temperature, have the fry basket in the lowest position and drop large spoonfuls of the batter into the oil. Drop as many as possible at one time, without crowding the basket. After 2 to 3 minutes, flip the fritters and cook until golden brown all over.

Vegetable Spring Rolls

Yields: 16 spring rolls

- **1 large garlic clove, minced**
- **1 teaspoon fresh ginger, minced**
- **1 tablespoon sesame oil**
- **1 cup shiitake mushroom caps, thinly sliced**
- **½ teaspoon kosher salt**
- **½ cup mung bean sprouts**
- **1 cup shredded carrots**
- **2 cups napa cabbage**
- **½ cup red pepper, thinly sliced into 1-inch-long pieces**
- **1 tablespoon rice wine vinegar**
- **1 tablespoon soy sauce**
- **1 teaspoon sugar**
- **1 teaspoon corn starch**
- **2 tablespoons water**
- **1 tablespoon flour**
- **16 spring roll wrappers**
- **2½ gallons good-quality oil**

To create the filling: Heat a skillet to medium-high heat and sauté the garlic and ginger in the sesame oil for one minute. Next add the mushrooms and sprinkle them with the salt; this should release the moisture from the mushrooms. Sauté for about a minute so that you reduce some of the liquid. Now add the rest of your vegetables and sauté for about three minutes, until the vegetables are tender but not overcooked. While these are cooking, combine the rice wine vinegar, soy sauce, sugar and cornstarch; add this mixture to the pan in the last minute or less and combine. Remove from the heat and let cool. Mix the water with the flour and set aside. To assemble, take one spring roll wrapper at a time and place it in front of you, with a corner facing you so that it looks like a diamond. Take two tablespoons of the filling and place about two inches above the bottom corner of the wrapper. Fold the bottom corner up over the filling and then both the side corners in on top of that. It should look like an open envelope at this point. Use the flour/water mixture and dab a line along the edge of the top corner, just like the glue on an envelope. Starting at the bottom closest to you, roll the spring roll, ending by sealing it with the top "glued" corner. Continue until you've used all the filling. Preheat oil to 330°F; when ready, place eight spring rolls along the bottom of the fry basket and lower into oil. Cook for 4 to 5 minutes. Spring rolls should be light golden in color. Repeat with the remaining eight spring rolls.

Onion Rings

Yields: four to six servings

- **2½ gallons good-quality oil**
- **1 cup all-purpose flour**
- **1 tablespoon kosher salt**
- **½ teaspoon paprika**
- **½ teaspoon cumin**
- **½ teaspoon black pepper**
- **2 large sweet onions, thinly sliced and separated into rings**
- **1 cup milk**

Preheat oil to 350°F.

Combine all the dry ingredients in a large bowl. Soak the onion slices in the milk and then coat them in the flour mixture. With the fry basket lowered into the oil, drop onion rings into the oil and fry for 2 to 3 minutes until golden brown. They will cook quickly because they are sliced thinly. Drain on a paper towel.

Multi-Purpose Fry Batter

This is an all purpose batter that can be used to coat and fry a wide variety of foods. Let your imagination run wild; try deep-frying your favorite snack food.

2½ gallons good-quality oil
1½ cups all-purpose flour*, plus more for dredging
1 teaspoon baking powder
1½ teaspoons kosher salt
1 cup of seltzer water

Preheat oil to 350°F.

Mix all dry ingredients; add the seltzer and let sit for a few minutes. Dredge preferred food in the extra flour, then coat with batter and deep-fry until golden brown in color.

* ½ cup of all-purpose flour can be replaced with ½ cup of cornmeal to achieve a crunchier batter.

Trademarks or service marks of third parties used herein are
the trademarks or service marks of their respective owners.

©2013 Waring Consumer Products
150 Milford Road
East Windsor, NJ 08520

www.waringpro.com

Printed in China
TF200B IB
13WR142552
IB-12222A